

REMARKS

Applicant would like to thank the Examiner for his time in conducting a personal interview.

Applicant has amended Claim 1 to more particularly set forth Applicant's invention. Applicant's invention is directed to the problem of providing freshly baked grain-based products to consumers on demand. Applicant claims providing a machine in a desired location (such as a grocery store, convenience store, or the like). The machine is provided with an electronic consumer interface, an electronic process control unit, a housing and a delivery station. The consumer interface permits the consumer to enter an order selecting quantity and type of food product from a variety of recipes which are stored in a customer control unit. The machine contains raw ingredients, a mixing station, and oven. The automatic process control unit is operative in response to input from the consumer interface to produce the grain-based food product and to deliver a finished product.

The prior art does not teach, disclose or suggest such a method. None of the prior art is directed to the same problem. There is no suggestion to provide an automatic machine directly accessible by a consumer to produce and deliver baked products on demand. The Litwak and Muskai references are directed to automating a commercial or in-store bakery business. Commercial and in-store bakeries are concerned with producing quantities of the baked goods effectively. The prior art references are directed to handling large orders and effectively producing large quantities. Muskai does discuss as part of tracking small orders such as specialty cakes. However, this is done as part of a system which is attempting to produce large

quantities. Moreover, even specialty cakes are produced in quantity. That is, a number of cakes are baked at the same time and then finished for individual orders. Clearly, the teachings of the prior art are directed to a different problem.

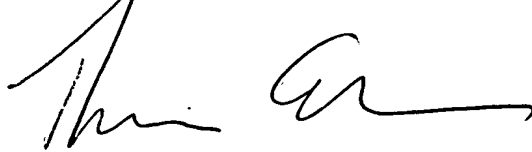
The Examiner is using applicable teachings as part of a hindsight reconstruction of the invention. There is no suggestion to combine these references in the manner suggested by the Examiner because they are not directed to the same problem. Applicant's method is not a scaling down of a large scale baker operation, but a specially conceived method for an alternative in which the consumer or end user inputs and receives freshly baked grain-based product on demand and without human intervention. Neither of these references, nor any of the other references, teach a machine having a consumer interface which interacts with a machine controller to order, produce and deliver with one machine. A machine which includes a mixer, an oven and quantities of the raw materials necessary to produce the product.

Applicant, respectfully, submits that the invention set forth in the claims is not obvious in view of the prior art.

Attached hereto is a marked-up version of the changes made to the claims by the current amendment. The attached page is captioned "Version with Markings to Show Changes Made in the Claims".

If the Examiner has any questions regarding this application, Applicant's attorney may be reached at (248) 647-6000.

Respectfully submitted,



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ARM-11206/06
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11/26/01

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Bonnie A. Clack

VERSION WITH MARKING TO SHOW CHANGES

MADE IN THE CLAIMS:

IN THE CLAIMS:

1. 1. (Four times amended) An automated process for producing a range of grain based baked food products from a supply of raw materials comprising:

providing one machine [having a housing] at a desired location, said machine having (a) an electronic process control unit and (b) an electronic consumer interface (c) a housing, and (d) a customer delivery device, said machine containing a plurality of storage devices having raw ingredients, a dough making apparatus and a baking station, [said machine also having an electronic process control unit, and an electronic customer interface,] said [customer] consumer interface having [means] one from a group comprised of a keyboard, an automated phone answering device, and a modem for connection to a remote computer for receiving an order from a [customer] consumer, said order including a quantity and a type of food product;

connecting said [customer] consumer interface electronically with said control unit;

storing a plurality of recipes for producing a plurality of baked food products in said process control unit;

receiving an order from a [customer] consumer with said customer interface;

directing said dough making apparatus with said process control unit to feed said raw ingredients from said plurality of storage devices into said dough making apparatus to mix the ingredients according to said order;

controlling said dough making apparatus with said process control unit to sequentially deliver said mixture of ingredients to a baking station for a predetermined time to produce a finished product; and

delivering said finished product to said [customer] consumer at said delivery station.

Please cancel claim 3.